

# TOM YUM SOUP WITH SHRIMPS



Serves: 4  
Prep: 5 mins  
Cook: 10 mins



Nutrition per  
serving:  
106 kcal  
5g Fats  
4g Carbs  
13g Protein



## WHAT YOU NEED

- 4 cups (1l) vegetable stock
- 2 tbsp. (30g) Tom yum paste
- scant ½ cup (100ml) canned coconut milk
- 1 cup (225g) chopped tomatoes, canned
- 1 cup (100g) shitake mushrooms, roughly chopped
- ¾ cup (200g) shrimps
- 2 tbsp. fish sauce
- 1 tbsp. lime juice
- coriander, to garnish
- chili, to garnish

## WHAT YOU NEED TO DO

*Pour the stock into a pot, add the tom yum paste and bring to a boil.*

*Add coconut milk, tomatoes and mushrooms, and cook for about 5 minutes.*

*Next, add the shrimps, and cook for about 1 minute on low heat. Season with fish sauce and lemon juice.*

*Garnish with fresh coriander and chili to serve.*

